# Fats, Oils, and Grease (FOG) Program Workshop

City of Elk River's Industrial Pretreatment Program

**September 25, 2014** 





### Fats, Oils, and Grease (FOG) Program.

Federally mandated program to protect state waters, public health, the sanitary sewer system, and public treatment works.

Environmental Protection Agency (Clean Water Act)

- → MN Pollution Control Agency
  - → Municipalities
    - → Affected businesses

City Council adopted Ordinance 78-156 in May 2014 to establish the FOG Program.



- How FOG is generated.
- Why is it a problem?
- Proper management of FOG.
- Your regulatory requirements.
- Consequences of non-compliance.
- Recycling used grease.



FOG is generated during food preparation.

Overtime, FOG accumulates in sanitary sewer lines.

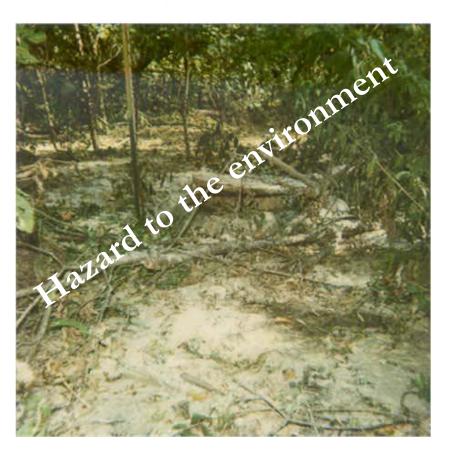
Resulting in . . .



Both liquid oils and solid fats should be placed in absorbent filled containers prior to trashing.









#### Increased O&M costs



#### O &M Continued







Just because you don't deep fry, doesn't mean you don't have FOG.

#### It also comes from:

- Meats
- Mayonnaise & Salad Dressings
- Dairy products (milk, yogurt, ice cream, butter, cheese, etc.)



FOG is a regulated pollutant. [IP Regulation section 2.1(B)4]



### Who is required to participate in the program?

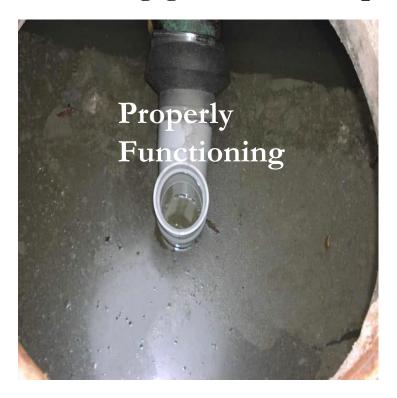
FSEs and FM/Ps connected to the municipal sewer system.

- Restaurants
- Institutional food service facilities (schools, nursing homes, correctional facilities, etc...)
- Bakeries, sandwich shops, and ice cream parlors
- Grocery Stores and take out facilities



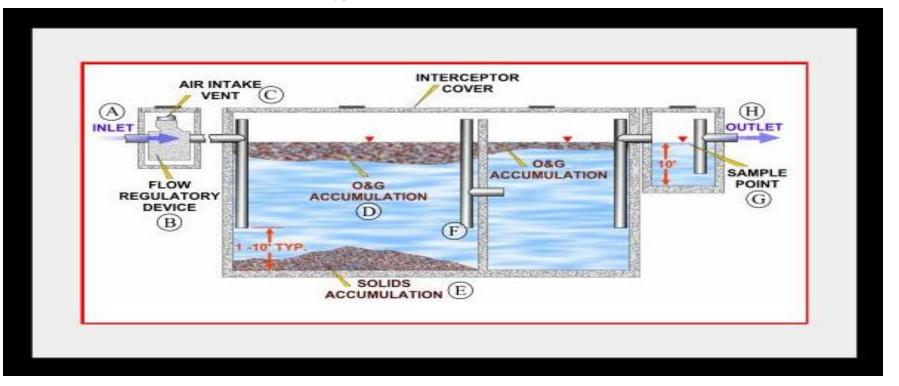
1. Have a properly sized and functioning grease interceptor.







# **Grease Interceptor**





#### 2. Maintain your interceptors

- Minimum of every 90 days, or when the grease & solids layer exceeds 25% of its volume.
- A complete pump out is required once per year.

[IP Regulation section 3.2(C)]





- Internal interceptors may require more frequent maintenance depending on FOG generated.
- Maintained/cleaned by your employees or by a contracted grease hauler.





#### 3. Implement Best Management Practices (BMPs)

- No grease down the drain.
- Recycle it!
- Remove grease & food particles with paper towels & dispose of in the trash.
- Avoid using garbage disposals
- Post BMP signs for employees in highly visible areas.
- Train employees on the importance following BMPs.





# **Program Review**

https://www.youtube.com/watch?v=Cwc\_SIOLrNw



### Can enzymes or degreasers be used?



No.

Such products break down FOG and allow it to enter the sewer system causing a **prohibited discharge**.

[IP Regulation section 2.1(B)]

No substitute for regular pumping and cleaning.



## Metropolitan Council maintains a list of permitted grease haulers

- Permitted haulers are experienced in maintaining grease traps, responsibly disposing of FOG, and handling the paperwork.
- This reduces some of your responsibilities (and regulatory burden) such as completing and submitting reports.
- Recycled grease is valuable.

http://betheaglescliffe.hubpages.com/hub/How-to-dispose-of-cooking-oil-and-grease

# What about non-compliance?

Enforcement levels of the city FOG Ordinance, Section 78-156:

- I Notice of Deficiency/Notice to Correct No penalty
- II Notice of Violation \$0 \$50
- III Notice of Violation \$75 \$100
- IV Notice of Violation \$150 \$500
- V Notice of Violation \$500 \$1000
- VI Notice of Violation \$1000 \$10,000. (Possible Consent or Administrative Order)
- VII Consent Order/Administrative Order with Stipulated Penalties
- VIII Consent Order/Administrative Order with Stipulated Penalties and Termination of Sewer Service



#### London

https://www.youtube.com/watch?v=9 XIAjf-eQE

#### Washington State

http://www.tpomag.com/online\_exclusives/2014/08/king\_county\_is\_so\_flushing\_awesome ?utm\_source=newsletter&utm\_medium=email&utm\_content=More%C2%A0%C2%BB&utm\_campaign=140825\_TPO



Your participation in the City's FOG Control Program helps us maintain a clean and safe community and environment.

Contact us at:

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